

AL OESTE DO MONTE

# GODELLO 2025

D.O. VALDEORRAS

## TASTING NOTE:

Greenish-yellow in colour with a complex and elegant nose with mineral aromas, Reineta apple and dried flowers. On the palate, it is mineral and complex with green fruit. A very smooth finish with good volume.

**VARIETY:** 100% godello.

**SOIL:** D.O Valdeorras. Villages: Petín, Larouco, Seoane, Vilardequinta Altitude between 540 and 750 metres. Soil: Granitic-slate.

## PAIRING:

There are several ideal pairings for this wine, including grilled or pan-fried fish. White meats, such as chicken or turkey. Fresh and creamy cheeses such as goat's cheese or brie. And finally, all kinds of appetisers and starters such as salads or cold appetisers.

## SERVING TEMPERATURE:

6 – 8º C.

**VOLUME:** 13º

**FORMAT:** 75 cl.

## AWARDS AND RANKINGS

**Oeste do Monte Godello 2025**
*91 points Peñin Guide*




## HARVEST 2025

The 2025 vintage is characterised by contrasting weather conditions, which resulted in a low-to-medium yield in terms of volume, but exceptional quality in terms of both health and organoleptic characteristics. Despite the climatic and environmental challenges, this year's musts reached an outstanding standard. The year began with a rainy winter and spring, which provided excellent water reserves in the soil, whilst the extremely dry summer led to a reduction in the final grape yield and a high concentration of flavour in the fruit.

These musts display impeccable harmony between complex aromas, sugars and natural acidity, whilst the wines stand out for their great finesse, a marked expression of the slate terroir and remarkable freshness on the palate.

MONTEABELLÓN
*Vinos de la familia*

*Creados con respeto y admiración a Galicia*

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